

## SNACKS

**OLIVES & PICKLED VEG** (V) (GF) ..... 5

**ROASTED ONION HUMMUS** (V) (GF) ..... 6  
with potato crisps

## SMALL PLATE ANTIPASTI

**AUBERGINE POLPETTI** (V) (GF) ..... 8  
Sicilian aubergine with raisins, pine nuts,  
orange, mint & finished in sugo.

**PINSETTA**..... 8.5  
Sourdough flatbread with olives, roasted  
peppers, shaved fennel, lemon & parsley.

**GRILLED AUBERGINE CROSTINI** (V) ..... 5.5  
with Winter tomato agrodolce pepper

## HOMEMADE PASTA

**MACCHERONI** ..... 8 / 14  
**ARRABIATA** (V)  
EVOO, garlic & chilli.

**RISOTTO MILANESE**... 9 / 16  
Saffron risotto with  
pumpkin, roasted red  
onion, gremolata

**MUSHROOM RAGU** (V) .. 10 / 18  
With marsala and sage.

*GF alternatives are available on some dishes. Please ask your server.*

## ROMAN SOURDOUGH PIZZA

**TOMATO BASE** (V) ..... 14  
Aubergine, basil, almond, chilli and pomodoro.

**BIANCO BASE** (V) ..... 14  
Pumpkin purée cream base, roasted onion & pear.

## SIDES

**WEDGES** (V) (GF) ..... 5  
Rosemary oil.

**SOURDOUGH FOCACCIA** (V) ..... 5.5  
Rosemary EVOO.

**HEALING SALAD** (V) (GF) ..... 5  
Apple, dill, chicory & fennel,  
EVOO & lemon dressing.

**WINTER PANZANELLA** (V) ..... 5  
Roast beetroot pumpkin, sweet  
red onion, chicory & walnut.

(V) Vegetarian (V) Vegan (GF) Gluten Free

Please let your server know of any allergens or dietary requirements that you may have. Although some dishes may not contain nuts, there are nuts used in the kitchen.

**A discretionary 10% service charge is included on all bills and is distributed to the entire Eusebi team who work very hard to make your experience the best it can be.**

**Please do note that is entirely optional.**

